

FROZEN DOUGH HAVING IMPROVED FROZEN STORAGE SHELF LIFE

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Abstract of CA1172095

FROZEN DOUGH HAVING IMPROVED FROZEN STORAGE SHELF LIFE A leavened and unleavened frozen dough composition is prepared comprising wheat protein in an amount greater than 16% protein based on the total weight of flour. The frozen dough can withstand less than ideal commercial distribution temperatures and storage in home freezers for more than 16 weeks with good baked, end-product results. A preferred embodiment is a yeast-leavened dough which is proofed before freezing to minimize consumer preparation time from freezer to point of consumption. The proofed, frozen dough maintains a commercially satisfactory quality after more than 16 weeks frozen storage.

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